

Amendment to the Specification:

Please replace paragraph [0010] with the following amended paragraph:

[0010] In cooking according to the method of present invention, the aqueous sugar composition is heated in a counter-current heat exchanger to at least its boiling point, and the dairy-based mass is cooked in a counter-current heat exchanger. Preferably, each of the counter-current heat exchangers is a plate and frame heat exchanger. Injection of the dairy component between the two plate and frame heat exchangers into the boiling sugar-based mass, and then rapidly cooking the resulting dairy-containing mass in the downstream plate and frame heat exchanger to a vigorous, agitated boil prevents substantial precipitation of the protein and fouling of the heat exchanger surfaces. The protein-containing dairy component is thus only admixed with the aqueous sugar composition and subjected to heating in a heat exchanger only when the aqueous sugar composition is at or near its boiling point and is in highly turbulent flow.

Please replace paragraph [0013] with the following amended paragraph.

[0013] According to the method of present invention, the cooked dairy-based mass may be subjected to pulling during cooling to aerate it and to obtain a formable mass and to control color and texture of the cooked product.

Please replace paragraph [0023] with the following amended paragraph.

[0023] In the method according to the present invention, a dairy component may contain water and may be injected into the boiling sugar composition. The dairy

component is well mixed into the candy mass due to the interaction of its water component with the exiting steam from the boiling sugar composition, resulting in a boiling mixing medium. If no water is present in the injectable dairy component, an in-line mechanical mixer or an type of mixer may be employed to admix the dairy component with the boiling aqueous sugar composition.

Please replace paragraph [0024] with the following amended paragraph.

[0024] According to the method of the present invention, the aqueous sugar composition is heated in a first counter-current heat exchanger and the dairy-based mass is cooked in a second counter-current heat exchanger. Preferably, each of the first and second counter-current heat exchangers is a plate and frame heat exchanger. Alternatively, a coil or a shell and tube heat exchanger may be used so long as a high level of turbulence can be maintained within them. One or more additional cooking heat exchangers may be employed in series or parallel before the dairy injection for heating the aqueous sugar composition. Also, one or more additional cooking heat exchangers may be used after the dairy injection for heating the dairy-based mass. However, the preference is to use one in each case. Generally, if the additional heat exchangers are use in parallel, the mass flow may be split about equally among each of the heat exchangers. Also if the additional heat exchangers are used in series, generally the amount of heating may be split about equally among each of the heat exchangers.